

CATERING BROCHURE AUTUMN/ WINTER.



CATERING THAT'S OUT OF THIS WORLD.

We know that catering is a core element of any event's success, which is why providing delicious, high-quality food is one of our top priorities.

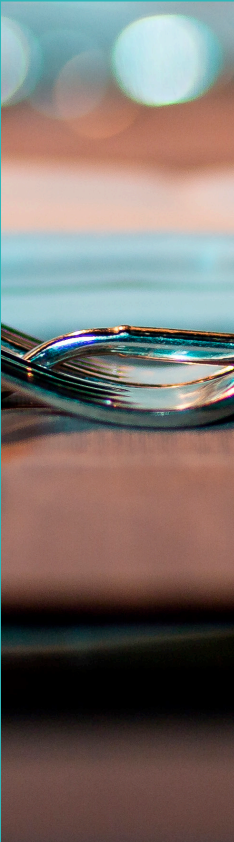
Our talented catering team have years of experience serving up flavoursome dishes at Glasgow Science Centre events.



Aligned with our sustainability vision, our catering team works hard to source local ingredients from a variety of Glaswegian, Scottish, and UK suppliers, reducing 'food miles' while enhancing the taste and freshness of every ingredient.

CONTENTS

- Light Refreshments
- Breakfast Options
- Finger Buffet
- Canapés
- Bowl Food
- Fork Buffet



LIGHT REFRESHMENTS

- **Tea and coffee** - £3 + VAT per person
 - **Tea, coffee and mini pastry (V)** - £4 + VAT per person
 - **Tea, coffee and sweet treat (V)** - £4.50 + VAT per person
 - **Fresh seasonal smoothie (V)** - £4 + VAT per person
 - **Mineral water** - £4 + VAT (per bottle)
 - **Fruit juice** - £3 + VAT (per 1 litre jug)
-

BREAKFAST OPTIONS

- **Filled breakfast roll selection** - £4.35 + VAT per person.
- Bacon, Lorne sausage, scrambled egg (V) and potato scones (VG)
- **Morning platter selection** - £5.95 + VAT per person
- Yoghurt pot, fresh fruit and muffin (V)
- **Morning pastry selection** - £2.80 + VAT per person.

Based on one per person.



FINGER BUFFET

Our buffet menu offers a wide range of finger foods, perfect for daytime conferences and designed to encourage networking and socialising.

£22 + VAT per person

Option 1 – choose 4 sandwich fillings and 3 other items

(hot, cold or dessert)

Option 2 – choose 3 hot items, 3 cold items and 2 desserts

Sandwiches

- Ham, mustard mayonnaise, tomato, cucumber and rocket salad
- Chipotle chicken, smashed avocado, tomato and rocket salad
- Roast beef, horseradish mayonnaise, tomato and rocket salad
- Mature cheddar cheese, Branston pickle and tomato rocket salad (V)
- Hot smoked salmon, lemon and dill crème fraîche, cucumber with rocket salad
- Egg and cress mayonnaise with rocket salad (V)
- Coronation chickpea, mango chutney, tomato and rocket salad (VG)
- Harissa roast carrot, houmous, tomato and rocket salad (VG)



Cold items

- Satay spiced chicken brochette and peanut sesame dip (GF)

- Smoked pancetta, charred leek and cheddar tartlette
- Duck rilette, dijon mayonnaise, dill pickle and rye crisp
- Roasted teriyaki mushroom skewer with chilli and sesame (VG) (GF)
- Charred leek, roast broccoli and blue cheese tartlette (V)
- Vegan alternative available
- Smoked mackerel, horseradish cream and pickled beetroot blini

Hot items

- Aromatic duck spring roll and sesame plum sauce
- Smoked ham hough and cheddar croquette with spiced apples
- Chicken slides, Nashville hot sauce and brioche bun
- Squash chilli and chickpea fritter with chilli dip (VG) (GF)
- Truffled cauliflower and cheddar cheese tartlette (V)
- Vegan alternative available
- Prawn and spring onion fritter with chilli mango dip (GF)

Dessert items

- Chocolate orange and stem ginger brownie (V)
- Vegan alternative available
- Chocolate ganache tart, salted caramel and hazelnut crème diplomat (V)
- Vegan alternative available
- White chocolate, vanilla and apple blondie with ginger streusel (V)
- Choux bun honey crowdie cream and pear compote (V)
- Lemon, blackberry and almond polenta cake with blackberry icing (V)
- Pumpkin pie, candied pecan and crème diplomat (V)
- Vegan alternative available

CANAPÉS

4 options - £12.50 + VAT per person

6 options - £18.00 + VAT per person

9 options - £23.50 + VAT per person

Cold items

- Confit chicken thigh, forest mushroom, tarragon emulsion and rye toast
- Rare roast soy sesame beef, togarashi emulsion and sourdough cracker
- Duck liver pâté, fig chutney, crispy onion and rye cracker
- Roasted beetroot, pickled shallot, whipped goats' cheese and candied hazelnut (V)
- Vegan alternative available
- Roast squash, feta and basil pesto tartelette (V)
- Vegan alternative available
- Smoked trout, dill emulsion, pickled shallot blini

Hot items

- Haggis tart, neeps and tatties clapshot
- Slow cooked pulled pork, apple and black pudding croquette
- Crisp pancetta, caramelised red onion and rosemary tartelette
- Truffled mushroom, tarragon and mozzarella arancini (V)
- Vegan alternative available
- Charred leek, grain mustard and cheddar tart (V)
- Vegan alternative available
- Crisp tempura prawn and garlic chilli dip

Our delicious range of bite-size canapés makes a perfect addition to your drinks reception.

Dessert items

- Chocolate ganache, sweet beetroot gel and sweet whipped goats' cheese (V)
- Chocolate delice, hazelnut praline, pear compote and candied hazelnuts (V)
- Vegan alternative available
- Choux bun, rhubarb compote and honey vanilla crowdie cream (V)
- Apple tart, cinnamon crumb and vanilla crème diplomat (V)
- Lemon macaron, lemon and basil curd and white chocolate honey ganache (V)
- Lemon curd, blackberry compote and vanilla crowdie cream (V)
- Vegan alternative available



BOWL FOODS

3 options - £18.00 + VAT per person

4 options - £24.00 + VAT per person

5 options - £29.00 + VAT per person



Cold items

- Spiced chicken, roasted red pepper, courgette and red onion couscous with harissa dressing
- Shredded confit duck, roast squash, red onion, Puy lentils and orange sesame dressing (GF)
- Confit cumin spiced lamb, spiced roast carrot, pickled red onion, seasonal greens, chilli and coriander dressing (GF)
- Roast figs, olives, candied pecans, feta cheese, seasonal green salad and balsamic dressing (V) (GF)
- *Vegan alternative available*
- Spiced roast carrot, butterbeans, grilled halloumi, seasonal green salad and

If you're looking for something more substantial than a canapé, our bowl food options are an ideal choice.

chilli coriander dressing (V) (GF)

- Hot smoked salmon, roast beetroot, Ayrshire new potato, seasonal greens salad and horseradish dressing (GF)

Hot items

- Confit chicken, smoked Ayrshire ham hough, charred leek, cream sauce and puff pastry crisp
- Slow cooked venison shoulder cooked in red wine, heritage carrots and potato (GF)
- Lamb slow cooked in herbs and lime, kidney beans and rice (GF)
- Pan roasted gnocchi, forest mushrooms, spinach, vegetarian, truffle and Parmesan cream (V)
- *Vegan alternative available*
- Roast squash, chickpea, coconut curry sauce and rice (V) (GF)
- *Vegan alternative available*
- Poached salmon, smoked haddock and dill cream (GF)

Dessert items

- Chocolate mousse, pear compote and almond brittle (V)
- Chocolate delice, orange gelée and ginger sablé (V)
- *Vegan alternative available*
- Vanilla crowdie cream, poached rhubarb and honey brown sugar meringue (V)
- Spice caramelised apples, vanilla custard and cinnamon crumb (V)
- Vanilla cream, banana confit, salted caramel and vanilla biscuit (V)
- Lemon posset, rhubarb compote and honey biscuit (V)
- *Vegan alternative available*

FORK BUFFET

Choose 2 mains, 2 salads and one dessert - £29.50 + VAT per person

Add an extra main - £6.50 + VAT per person

Add an extra dessert - £4.00 + VAT per person

Main items

- Beef slow cooked in ale, mushrooms shallots served with mash potato
- Venison shoulder slow cooked with tomato and roasted red pepper pasta
- Fried chicken, onion, peppers, gochujang chilli sauce and rice
- Roasted cauliflower, potato, spinach and chickpea coconut curry, served with pilaf rice (V) (GF)
- Vegan alternative available
- Roast leek, potato, butterbean stew, garlic cream sauce and parsley pangrattato (V)
- Vegan alternative available
- Smoked haddock and cod, kale, spinach cream sauce and buttered new potatoes (GF)

Salads

- Shredded chicken, kale, shaved cheddar, sourdough crouton, seasonal green salad, mixed leaves and Caesar dressing
- Pulled confit aromatic duck leg, orange, pickled fennel, radish, seasonal mixed leaves and ginger sesame soy dressing (GF)

A selection of delicious dishes served buffet-style, perfect for guests who want a full meal in a relaxed, informal setting.

- Confit cumin spiced lamb, spiced roast carrot, pickled red onion, seasonal greens, chilli and coriander dressing (GF)
- Roast cauliflower squash, butterbeans, pickled raisins, candied pumpkin seeds, smoked seasonal green salad and smoked paprika vinaigrette (V) (GF)
- Vegan alternative available
- Roast shallot, celeriac, parsnip, grapes, sourdough crisp, seasonal green salad and balsamic dressing (V)
- Vegan alternative available
- Hot smoked salmon, roasted beetroot, potato, seasonal green salad and horseradish dressing (GF)

Dessert items

- Chocolate and coffee cream, coffee sponge and chestnut purée (V)
- Chocolate and hazelnut delice, orange gelée and chocolate genoise (V)
- Vegan alternative available
- White chocolate bavarois, rhubarb compote and ginger sablé (V)
- Thyme infused lemon curd tart, honey and brown sugar meringue (V)
- Choux bun, apple confit and blackberry crème diplomat (V)
- Cinnamon spiced pumpkin cream, apple compote and cinnamon cookie (V)
- Vegan alternative available

DID YOU KNOW?

Every event held at Glasgow Science Centre contributes to our charitable mission to inspire everyone to explore and understand the world around them, and to discover and enjoy science.